



Taste Test

ERIC RIPERT BLINDFOLDED

Burgers In Paradise

LT BURGER IN SAG HARBOR

Prized Purveyors

FRESH INGREDIENTS STRAIGHT FROM THE SOURCE

Sean Brasel *likes*
Trinitario White.



James Overbaugh
chooses Grand Lait.



Norbert Goldner *uses*
Guayaquil Bittersweet.



Laurent Tourondel
prefers Dark Caraibe.



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 Laurent Tourondel brings a new family-friendly burger joint to Main Street in Sag Harbor, New York.

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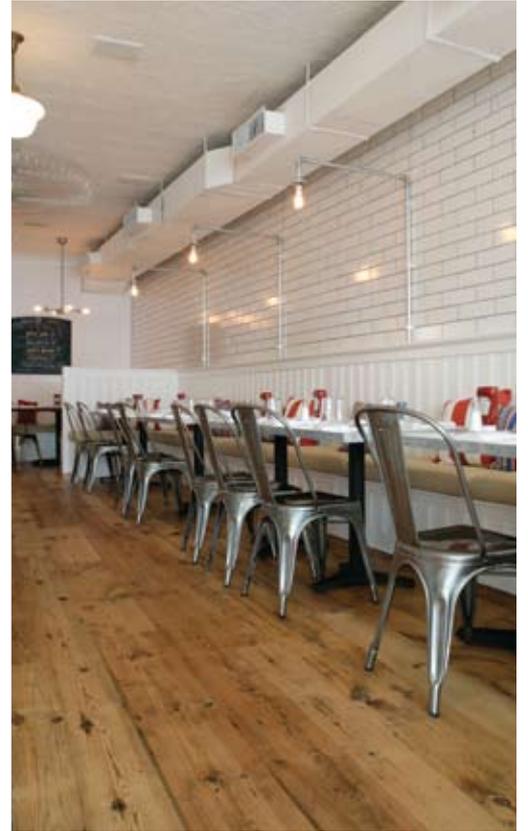
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HAMBURGERS IN PARADISE

As if through some kind of divine intervention, LT Burger in the Harbor was literally born out of a cloud of smoke.



BREAKING NEWS

In addition to serving up savory burgers, LT Burger chef Andrew Buffalino was recently awarded Plum TV's "Golden Clam" for the best clam chowder in all of the Hamptons.

What began as a friendship between a business owner and customer eventually led to a partnership. Chef Laurent Tourondel and Michael Cinque, owner of Amagansett Wines & Spirits, found themselves stranded in France due to the volcanic ash cloud from Iceland in April 2010. It was there that a plan to create a family-friendly burger joint was set in motion, and when the clouds parted, they were set to open LT Burger in the Harbor, located on Main Street in Sag Harbor. "The space on Main Street was a key consideration since we wanted a restaurant that would be a pivotal part of the neighborhood," says Cinque.

LT Burger in the Harbor is built around a counter and coffee shop, a far cry from many of the fine-dining restaurants in the East End of the Hamptons. "I think a lot of people are looking for something more casual," Tourondel says. White tiles cover the dining room wall, and white banquettes are dotted with striped throw pillows, while exposed bulbs hang from metal poles, giving the restaurant

an industrial feel. The nostalgic ambiance inside LT Burger is evoked by the thick milkshakes, chalkboard specials, and comfort food of burgers and fries. Tourondel created a classic burger menu that uses local ingredients whenever possible. Appetizers include Horman's fried dill pickles, a local heirloom tomato salad with grilled bacon, and chopped brisket and chipotle nachos. Entrees feature the LT backyard cheeseburger with pickled mayonnaise, the Mecox cheddar burger with bacon and mushrooms, and an organic turkey burger with spices and fresh herbs. The restaurant also features an array of french fries, including skinny fries, waffle fries, and sweet potato fries, as well as thick-cut onion rings.

As much as Tourondel's burgers steal the limelight, his signature milkshakes—both R-rated and regular—and such desserts as bananas foster flambé with rum-raisin ice cream and rum-caramel sauce, and peanut-butter-and-milk-chocolate s'mores, add another dimension to the restaurant, worth a detour on their own.

Opposite page, photo right: LT Burger restaurant partner Michael Cinque shares burgers and laughs with Dina Lombardi.





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PRIZED PURVEYORS



Eating seasonally and locally has always been a way of life for Chef Laurent Tourondel. He uses the freshest seasonal ingredients, and often hits the road to visit local markets and check in with his favorite purveyors to get his goods straight from the source. For Tourondel, his relationships with these purveyors are an essential part of his cooking because he believes that “good food starts with great ingredients.”



JAMISON FARM: counting sheep

John and Sukey Jamison have been supplying some of the finest chefs and restaurants with their world-class lamb for more than a quarter century.



Raising livestock, however, was the farthest thing from the couple's mind when they bought their fixer-upper farmhouse in Appalachia's rolling foothills near Latrobe, Pennsylvania, 25 years ago. But realizing the superior-quality of the hay on their 210 acres, the high-school sweethearts decided to introduce sheep to the fields. It wasn't long before the pair became bona fide sheep farmers, launched a mail-order business, and landed their lamb onto the plate of Chef Jean-Louis Palladin. The rest, as they say, is history. Today, the Jamisons raise 5,000 to 6,000 lambs each year.

What makes lamb from Jamison Farm so distinctive? The sheep graze freely on meadow grass nine months each year (in the winter, they are hand-fed hay and corn), which not only results in leaner meat—differing from commercial feeds, which are loaded with oils—but also favorably affects the flavor of the lamb. Spring grasses abound with wild onion and chives while wildflowers dot summer meadows. And all that exercise imparts a firmness balanced by the tenderness that comes from harvesting the lambs at three to six months, rather than the industry norm of seven to twelve months. What's more, the Jamisons process their own meat using a proprietary slow-cooling method that preserves its natural texture. Lean yet flavorful, firm yet tender—every mouthful of Jamison Farm lamb explains why this small producer enjoys such a devoted following.

jamisonfarm.com



JAMISON FARM RACK OF LAMB with Salsify & Walnuts, Jurançon-Chanterelle Jus

Serves 6

Jurançon-Chanterelle Jus

3 tablespoons unsalted butter
1/4 cup diced shallots
1 teaspoon finely chopped garlic
1 pound baby chanterelles, trimmed and washed
1 tablespoon thyme leaves
1 cup Jurançon wine
3/4 cup veal stock

Lamb

3 Jamison Farm racks of lamb, 12 to 14 ounces each
2 tablespoons extra-virgin olive oil

Salsify & Walnut

3/4 pound salsify, peeled and cut into 1/4-inch thin rounds
Juice of 1 lemon
2 tablespoons unsalted butter
1 teaspoon finely chopped garlic
1/2 cup walnuts, coarsely chopped
1 tablespoon chopped parsley

Sea salt & freshly ground black pepper

Make the Jus Melt butter in large sauté pan set over medium heat. Sweat the shallots and garlic until soft. Add the chanterelles and thyme leaves and sauté, allowing the chanterelles to release their juices. Continue to cook for 8 to 10 minutes until the chanterelles are nicely browned. Deglaze with the wine and bring mixture to a boil and reduce liquid by half. Add the veal stock and season with salt and pepper. Simmer for an additional 5 minutes and remove from heat. Keep warm.

Cook the Lamb Preheat oven to 450°F. Season the lamb generously with salt and pepper. Heat the olive oil over medium-high heat in a large sauté pan until nearly smoking. Place the lamb racks fat side down and sear until they begin to brown, about 5 minutes. Turn the lamb over so the racks are bone side up, and transfer skillet into the oven and roast for an additional 7 minutes. Remove from the oven and turn the racks fat side down again and continue to roast in the oven for an additional 10 to 12 minutes for medium rare. To check for doneness, make a small cut near the bone and insert an instant-read thermometer in the thickest part of the meat; it should read 140°F to 150°F for medium rare. Remove the lamb from the oven and let rest, covered with foil to keep warm.

Cook the Salsify Once the salsify has been peeled and cut, place in cold water with lemon juice until ready to use. While the lamb is cooking, bring a medium-size pot of salted water to a boil. Remove the salsify from the lemon water and transfer to the boiling water. Cook the salsify for 8 to 10 minutes until tender when pierced with a knife. Drain the salsify and pat dry with a paper towel. Melt butter in a medium sauté pan set over medium-high heat. Add the salsify and sauté until lightly brown, approximately 3 to 5 minutes. Reduce heat to medium and add the garlic and walnuts and continue to sauté for 2 minutes. Add the parsley and season with salt and pepper. Set aside and keep warm.

To Serve Slice the rack of lamb at every other bone. Place lamb chops on a large platter. Spoon the chanterelle jus over the lamb chops and garnish with sautéed salsify and walnuts.

MECOX BAY DAIRY: *from tubers to tommes*

The Ludlow family has been farming their Bridgehampton land on Long Island since the late 1800s, but it was just a few years ago that they turned from growing potatoes to making cheese.



MECOX CHEESE “TRICORNE”

Serves 6

Ingredients

6 slices bacon, diced	2 sheets store-bought puff pastry, thawed (Dufour brand recommended)
2 medium Portobello mushroom caps, halved and sliced 1/4-inch thick	1 egg yolk whisked with 1 tablespoon cold water
2 tablespoons extra-virgin olive oil	Sea salt & freshly ground black pepper
1 teaspoon finely chopped garlic	
3/4 cup grated Mecox Sunrise cheese	
8 tablespoons béchamel	

Make Stuffing Heat a large sauté pan over medium heat, add bacon, and cook until crisp, approximately 6 to 8 minutes. Once bacon is crisp and all the fat has been rendered, add the mushrooms, olive oil, and garlic and cook for 5 to 7 minutes or until mushrooms are soft. Remove from the heat and transfer into a medium-size mixing bowl. Stir in the cheese and béchamel and season to taste with salt and pepper.

Roll the Pastry Roll each sheet of pastry on a lightly floured surface to 1/8-inch thick. Cut into 12 triangles, 6 1/2 inches each side.

Form the Tricornes Preheat oven to 375°F. Place 2 tablespoons of the mushroom mixture in the center of each triangle and brush the edges with the egg wash. Gather the 3 points of the triangle and bring them together at the top forming a triangular pouch. Pinch the edges together and seal tightly. Brush the outside with the remaining egg wash and place on a parchment lined baking sheet.

Bake the Tricornes Transfer the baking sheet to the preheated oven and bake until pastry is cooked through and golden brown, approximately 22 to 25 minutes.

Serve Remove from oven and serve immediately.



And much like the Jamisons, their decision to raise livestock on their sustainable, chemical-free farm—dairy cows, in this case—was based on a plentiful resource: remarkably fertile soil.

It's this rich soil, along with the sweet bay and ocean breezes, that gives Mecox Bay Dairy's cheeses their distinctive characteristics, an authentic stamp of local terroir. Their Jersey cows graze on grass during the summer and eat hay during the winter, each imparting particular flavors to the cheeses. From a herd of about 12 cows, the Ludlows can produce up to 45 pounds of cheese each day. This is the way the Ludlows prefer it—small batches mean they can control the quality more closely.

Inventive interpretations of the classics are Mecox Bay Dairy signatures, and all are made with whole milk and aged at least 61 days. The product line includes a washed-rind tomme, a natural-rind tomme, a soft-ripened white-gray rind cheese, and a Gruyère-style cheese, with a cheddar cheese in the works. And then there is the award-winning Mecox Sunrise, a washed-rind semihard cheese that is aged for two to four months and named for its characteristic orange rind. The cheese is the best example of how high the Ludlows have raised the bar, and it represents an even more critical component of their method: value-added passion.

mecoxbaydairy.com

PLANTIN TRUFFLES: *diamonds in the rough*

Gastronomes have a lot to recommend in the south of France, but most will tell you that nothing compares to the truffles unearthed there.

Though truffles are foraged all over Europe, the largest concentration of these fruiting fungi is found in this region. Some of the best are in Puymeras, where Hervé Poron presides over Plantin Truffles. The land, strewn with the oak trees near which the highest-quality truffles are typically found, has been supplying Plantin for seven decades. The premier resource for chefs, Plantin ships half of its harvest to top toques all over the world. In fact, it's not unusual to find Poron himself in their kitchens, eagerly discussing the merit of his truffles! It's just one example of the farmer's enthusiasm. His passion for what Jean Anthelme Brillat-Savarin called the "diamonds of the kitchen" is palpable not only in his role as purveyor, but also as someone who simply enjoys the pleasure of food. After a day of harvesting truffles with his scratching dogs, Poron thinks nothing of serving up huge bowls of pasta, with an abundance of shaved truffles, to his nearby vineyard neighbors and guests. And who can blame him? Their indescribable flavor and aroma have the power to make even the most timid among us swoon.

plantin.com



CAULIFLOWER & ROCK SHRIMP RISOTTO with White Truffles

Serves 6

Cauliflower Purée

2 pounds cauliflower
2 cups heavy cream
1 cup whole milk
2 sprigs thyme

Truffle Sauce

1/4 cup skim milk
1 teaspoon white truffle oil

Duxelle

1 tablespoon extra-virgin olive oil
1 cup mixed wild mushrooms
1 shallot, diced
1 clove garlic, finely chopped

Risotto

5 cups chicken or vegetable stock
3 tablespoons extra-virgin olive oil
1 small onion, diced
2 cloves of garlic finely chopped
2 cups Arborio rice
1 cup dry white wine
1 tablespoon extra-virgin olive oil
1 pound rock shrimp, peeled and deveined (about 2 cups)
2 tablespoons finely chopped chives
1/2 cup grated Sartori Stravecchio cheese (or other hard cow's-milk cheese)
1 tablespoon white truffle oil
Shaved white truffle (optional)
Sea salt & freshly ground black pepper

Prepare Cauliflower Using a paring knife, trim cauliflower into 1 1/2-inch florets. You will need approximately 3 cups florets. Reserve remaining cauliflower.

Bring a pot of salted water to a boil and add the florets. Cook for 2 to 3 minutes or until tender. Using a slotted spoon, transfer the cauliflower to a bowl of ice water. Once cool, drain and set aside.

Roughly chop the remaining cauliflower, including the stems. Place the chopped cauliflower in a medium-size pot with the heavy cream and whole milk. Add the thyme and simmer over low heat for 20 minutes or until cauliflower is very tender. Remove the thyme and discard. Puree the mixture in a blender until smooth. Season with salt and pepper and set aside.

Make the Sauce Combine 1/4 cup of the cauliflower purée with the skim milk in a small pot set over low heat. Add 1 teaspoon of the truffle oil and simmer for 2 minutes. Remove from heat. Set aside and keep warm.

Make the Duxelle Heat the olive oil in a small sauté pan set over medium heat. Add the mushrooms, shallot, and garlic and sauté until the mushrooms are golden brown and soft, about 5 minutes. Remove from heat and allow mixture to cool. Finely chop the mushrooms in a food processor fitted with a metal blade. Set aside.

Make the Risotto Warm the stock in a small pot. Heat the olive oil in a medium pot set over medium heat. Add the onion and garlic and sauté until the onion is translucent, about 5 minutes. Add the rice and stir to coat with the oil. Add white wine and reduce heat to a simmer until most of the wine has evaporated, about 5 minutes. Add 1 cup of the warm stock to the pan and continue to cook, stirring constantly, until most of the stock is absorbed. Repeat process with remaining 4 cups of the stock making sure each addition of stock has fully absorbed before adding more.

Cook the Shrimp Heat the olive oil in a medium-size sauté pan over medium heat. Add the shrimp and sauté until just pink and firm, about 1 to 2 minutes. Remove from the heat and season with salt and pepper.

Finish the Risotto Fold the sautéed shrimp into the risotto. Gently stir in the steamed cauliflower florets, cauliflower puree, mushroom duxelle, chopped chives, cheese, and truffle oil until well combined. Season to taste with salt and pepper.

Serve Divide the risotto evenly among six bowls. Using a hand blender, blend the cauliflower sauce until it begins to foam. Spoon sauce over the risotto and garnish with shaved white truffle slices. Serve immediately.

THE HAMPTONS HONEY COMPANY: *all abuzz in the Hamptons*

When business partners Frederic Rambaud and Alan Ceppos purchased Blue Spruce Farm in Water Mill, on Long Island, in 2002, they had no idea what they were going to do with the many acres of land.

So when a friend suggested they start a bee farm, Rambaud began to investigate the idea. He immersed himself in courses in biodynamic farming and beekeeping, and seven years later the grounds are humming with hives. And the Hamptons Honey Company was born.

Dedicated to producing pure, distinctive regional honey, Rambaud approaches his product as a vintner approaches wine or a coffee grower does beans. Together with other small-scale beekeepers who share his philosophy, Rambaud bottles the liquid gold at its source, without the use of filtration or pasteurization, to preserve the honey's color, aroma, texture, and taste. Rambaud allows his honey to crystallize naturally, resulting in a top layer of healthy pollen and nourishing live enzymes that carry the health benefits of the surrounding vegetation and is known to reduce allergy and cold symptoms. Not only is Hamptons Honey a top-quality product, but the harvesting method reduces the amount of energy used to bring honey from hive to table. Collaborating with fellow apiarists affords another perhaps more crucial benefit: together, they are fighting against the ravages of colony collapse disorder, replenishing the bee population with care and commitment.

hamptons-honey.com



HAMPTONS HONEY TART with Candied Tangerine Sorbet

Serves 6

Dough	Honey Cream	1/4 cup Hamptons Clover Blossom honey
13 tablespoons unsalted butter, room temperature	3 gelatin sheets	Zest of 2 limes
1/3 cup confectioners' sugar	1 1/2 cups heavy cream	6 tangerines, peeled and segmented
Pinch of salt	1/2 cup milk	2 tablespoons sugar in the raw
2/3 cup almond flour	1/3 cup Hamptons Clover Blossom honey	Candied Tangerine Sorbet (recipe below)
1 1/2 cups all-purpose flour	5 eggs	Special Equipment
1 egg		six 3 1/2 x 3/4-inch ring molds

Make the Dough Combine the butter and confectioners' sugar in a standing mixer fitted with the paddle attachment. Mix at medium speed until well combined. Add the salt, almond flour, and all-purpose flour and continue to mix until the mixture becomes crumbly. Add the egg and mix until just combined, making sure not to over mix. Wrap the dough in plastic wrap and refrigerate for 1 hour.

Place the dough on a lightly floured surface and roll to 1/8-inch thick. Cut the dough into six 5-inch circles and fit them into six 3 1/2 x 3/4-inch ring molds, trimming off any excess dough. Place molds on a baking sheet lined with parchment paper and freeze for 1 hour.

Bake the Tart Preheat oven to 325°F. Line each mold with parchment paper and fill with dried beans. Bake for 20 to 25 minutes until the dough is lightly golden and cooked through. Remove from heat and allow to cool. Remove the parchment paper and beans.

Make the Honey Cream Place the gelatin sheets in 2 cups of cold water to soften. Combine the heavy cream, milk, and honey in small pot set over medium heat and bring to a boil. Whisk the eggs in a medium-size mixing bowl. Slowly whisk the hot cream mixture into the eggs, making sure not to cook the eggs. Transfer the mixture back to the pot and cook over low heat until the mixture is thick enough to coat the back of a wooden spoon, about 3 to 4 minutes. Strain through a fine-mesh strainer set over a clean mixing bowl. Remove the gelatin from the water, squeezing to ensure all excess water is removed, and add to the honey cream. Mix until well combined and then immediately set the bowl over a bowl of ice water to cool. Transfer mixture to a standing mixer fitted with the whisk attachment and mix until smooth, about 1 minute over high speed.

Cook the Tangerines Combine the honey and lime zest in a medium-size sauté pan set over low heat. Simmer the honey for 2 to 3 minutes, stirring frequently so the honey doesn't burn. Add the tangerine segments, stirring frequently making sure they don't burn and being careful the tangerine segments do not begin to break. Continue to cook for about 2 minutes. Remove from heat and cool to room temperature.

Assemble the Tarts Transfer the honey cream to a pastry bag and pipe into prepared tart shells, filling them 1/3 of the way full. Refrigerate for 3 hours.

Remove the tangerines from the syrup and place on a baking sheet. Scatter the sugar in the raw over the tangerines. Using a kitchen torch, caramelize the sugar on each segment, about 30 seconds over each tangerine segment. Place tangerine segments on top of the honey cream in the tart shells. Drizzle 2 teaspoons of the reserved syrup over each tart and serve immediately with the Candied Tangerine Sorbet.

CANDIED TANGERINE SORBET

Candied Tangerine

5 tangerines, peeled with skins reserved
1 1/2 cups water
Pinch of salt
1 1/2 cups simple syrup

Tangerine Sorbet

1 1/2 cups freshly squeezed tangerine juice
3/4 cup simple syrup
1/2 cup light corn syrup

Make the Candied Tangerine Thinly slice the tangerine peel into 1/8-inch-thick strips. Bring the water and salt to a boil in a small pot set over medium heat. Once the water reaches boiling, add the sliced tangerine peel and slowly bring back to a boil. Once boiling, continue to cook for 1 minute. Drain tangerine slices

and immediately rinse with cold water. Repeat this process three more times to ensure that any bitterness is removed from the peel.

Combine the simple syrup and blanched tangerine peel in a small saucepan set over medium-low heat and simmer for 4 to 5 minutes. Remove from heat, transfer to a clean bowl, and refrigerate for a minimum of 5 hours or overnight.

Make the Tangerine Sorbet Combine all the ingredients in a mixing bowl. Mix until smooth using an immersion blender. Transfer mixture to an ice cream machine and freeze according to the manufacturer's instructions. Drain the tangerine peel from the syrup, making sure to remove any excess syrup. Roughly chop and fold into the frozen sorbet.

2006
Villa Antinori Rosso
90 points
The Wine Spectator

26 GENERATIONS



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PUT TO THE TEST

ERIC RIPERT AND LAURENT TOURONDEL, BLINDFOLDED

No agenda, no script, only one rule: no peeking. Just two very accomplished chefs (and longtime *amis*) getting together for a friendly gustatory challenge—which was more about having fun than any kind of test.

Laurent Tourondel: I wanted to invite Eric to do a blind tasting because I think he has one of the most refined palates in the world. Although I knew I was going into expert fish territory, I had a new fantastic dish combining hamachi with some interesting flavors—and after all, we were doing the test in Le Bernadin's kitchen.

Eric Ripert: Wow, what a lot of fun! This was much harder than I expected, and was incredibly interesting to taste things before you see them. When you have the textures of food in your mouth first, it provokes a different thought process of what that ingredient could be, and throws you off balance a little. You find yourself running through a list in your head and eliminating first what it is not, before the taste takes over and you figure out what the ingredient is. This was especially a good time because Laurent and I are both so busy, we rarely have the opportunity to see each other. This was a real treat.

INGREDIENTS: tasting—pure, fresh, and simple

Masked by a blindfold, but compensating with culinary experience and taste memories, Laurent Tourondel's and Eric Ripert's taste buds were put to the test.



HAMACHI

ER: Well, for sure it's fish. It has a very fine texture so I know it is campachi or hamachi.
LT: So, which one?
ER: Hamachi.
LT: Correct!



HEARTS OF PALM

ER: I'm not sure.
LT: Come on, you've spent enough time in the islands to get this one.
ER: Ah, heart of palm. It is a good one too. Fresh, not from a can.
LT: Bravo!



GRAIN MUSTARD

ER: It feels like it has a bunch of little seeds. Let's see. Oh, it's a grainy mustard, it must be from Dijon.
LT: Just because we are French doesn't mean the mustard has to come from there! It's actually Raye's.



VINEGAR

ER: It's a vinegar—now let me figure out if it's sherry, white wine. . . . Hmm, it's white wine vinegar.
LT: Not bad!

YUZU JUICE

ER: O.K., this is a citrus. It's tart, but it is not lemon or lime, because it has a much more round and deeper flavor. I can tell by the way the flavor feels in my mouth.

AVOCADO PURÉE

ER: It's a purée of something—but it is already seasoned, which throws me off a little. Avocado!
LT: So what else is in it, that's the trick.
ER: Avocado purée with . . . it reminds me of guacamole.
LT: There is something very unusual in it.
ER: Mint!
LT: Wow, that's good.
ER: The mint with the avocado stumped me a little. I use it a lot, but I had go through all the herbs: it's not cilantro, it's not parsley, it's not basil, or this or that. I couldn't find it right away.



OCTOPUS

LT: I know right away by the texture—it's octopus. This is super fresh, and so tender
ER: Right, but where's it from?
LT: I'm good, but not that good, Eric!



PEAR

LT: Hmmm, it's sweet but it's cut so small. It's either apple or pear. Pear!
ER: Good going!



MICRO PURPLE BASIL

LT: It's a leaf, an herb.
ER: Yes, but it's a micro herb.
LT: It's a little spicy, like Thai basil. It's basil.
ER: You got it—it's micro basil. That's kind of a tough one.



FERMENTED BLACK BEANS

LT: Let's see—it's round and a little mushy, some kind of black bean. Is there turmeric or spice in it?
ER: Black beans is right, but not the spices.
LT: O.K., it must be fermented black beans.
ER: Excellent Laurent! We make this in-house.



BABY ARUGULA

LT: Easy. Arugula.
ER: Ah! Too easy, but no way to hide it!



SQUID INK

ER: O.K., give me your finger so I can help you taste this one. You just need a little.
LT: Wow that's an unusual smell! Real briny.
ER: Careful, Laurent, you're getting it on your nose.
LT: This has to be squid ink.
ER: That's it! Pure squid ink. You're a real man from the sea.



JALAPEÑO

LT: Wow, that hot! It's a pepper.
ER: Oops, I gave you too much.
LT: Oh, now I see your competitive side!



Recipe by Eric Ripert

CHARRED OCTOPUS

Fermented Black Bean–Pear Sauce Vierge, Ink-Miso Vinaigrette, Purple Basil

Serves 4

Octopus

1/2 of a small onion, peeled and quartered
 1/2 of a head garlic, cut in half
 1 small celery stalk, sliced on the bias
 1/2 of a small carrot, sliced on the bias
 2 fresh Italian parsley sprigs
 1 (1/2-inch-thick) sliced prosciutto (about 3 ounces)

1/2 teaspoon cayenne pepper
 fine sea salt to taste
 2 pounds octopus, tentacles only
 2 teaspoons paprika
 2 tablespoons olive oil

Black Bean–Pear Sauce Vierge

6 tablespoons canola oil
 2 teaspoons fermented black beans, rinsed
 1 teaspoon minced garlic
 1 teaspoon minced ginger
 1 small shallot, minced
 1 tablespoon diced red bell pepper

pepper
 1 tablespoon seeded and diced jalapeño
 1/2 small pear, peeled, cored, and diced fine
 1 tablespoon thinly sliced fresh chives
 freshly squeezed lemon juice

Ink-Miso Vinaigrette

1 teaspoon squid ink
 1 tablespoon white miso paste
 2 tablespoon balsamic
 1/4 cup canola oil
 Fine sea salt & freshly ground pepper
 4 sprigs baby arugula
 1/4 cup micro purple basil
 1 pear, thinly sliced

Cook the Octopus Combine all the ingredients but the octopus in a pot with sufficient water to cover the octopus. Season the water with enough salt so it tastes like the ocean. Bring the liquid to a boil, allowing the flavors to infuse for 5 minutes. When the water is infused, add the octopus. Cook at a low simmer, about 1 hour or until the octopus is tender when gently pierced with a knife. Cool the octopus in the braising liquid at room temperature. Remove the octopus from the braising liquid and toss the tentacles with the paprika and olive oil.

Prepare the Vierge While the octopus is cooking, prepare the sauce vierge by heating the canola oil in a small sauce pan over medium heat. Add the rinsed black beans and cook for about 2 minutes; add the garlic, ginger, and shallots and continue cooking until soft, about 5 minutes. Then add the diced red bell pepper and jalapeño and cook for another 2 minutes. Remove the pan from heat and let the ingredients infuse in the oil.

Prepare the Vinaigrette Combine the squid ink and miso paste in a mixing bowl. Add about two tablespoons of water to create a smooth paste then stir in the balsamic vinegar and canola oil. Season to taste with salt and pepper and set aside until ready to use.

To Serve Heat a plancha, flat top, or sauté pan until very hot. Sear the marinated octopus until caramelized and crusted on all sides. Transfer the charred octopus to a cutting board and spoon about a tablespoon of ink-miso vinaigrette onto a plate. Spread the vinaigrette to cover the bottom and slice the octopus tentacles on the bias into 4 slices. Place the octopus slices down the center of the plate and garnish with a sprig of arugula, the purple basil, and thinly sliced pear. Sprinkle chives into the sauce vierge and finish the sauce with a squeeze of lemon juice. Spoon the sauce vierge over and around the octopus and serve immediately.



Recipe by Laurent Tourondel

HAMACHI & HEART OF PALM SALAD

with Raye's Whole-Grain Mustard Dressing

Serves 6

Sauce

1/4 cup sugar
 1/3 cup white wine vinegar
 1 tablespoon Raye's whole grain mustard
 6 tablespoons yuzu juice
 2 tablespoons extra-virgin olive oil
 1 teaspoon mustard oil

Garnish

1 stalk celery
 2 ounces fresh heart of palm
 2 ripe avocados
 1/4 cup celery leaves
 2 teaspoons mustard oil

Hamachi

12 ounces hamachi, sliced into 30 pieces
 2 tablespoons extra-virgin olive oil
 2 teaspoons lemon juice
 Sea salt & freshly ground black pepper

Make the Sauce Combine 2 tablespoons water and the sugar in a small pot and simmer over high heat until syrupy. Add the vinegar and continue to reduce to 1/3 cup. Remove from heat and pour into a medium-size nonreactive bowl. Once cool, whisk in the mustard, yuzu juice, olive oil, mustard oil, and an additional 6 tablespoons water. Season to taste with salt and pepper.

Prepare the Garnish Peel and thinly slice the celery stalk on a bias into 30 pieces. Using a mandolin, slice the heart of palm into 30 paper thin slices. Peel and slice avocados into 30 slices.

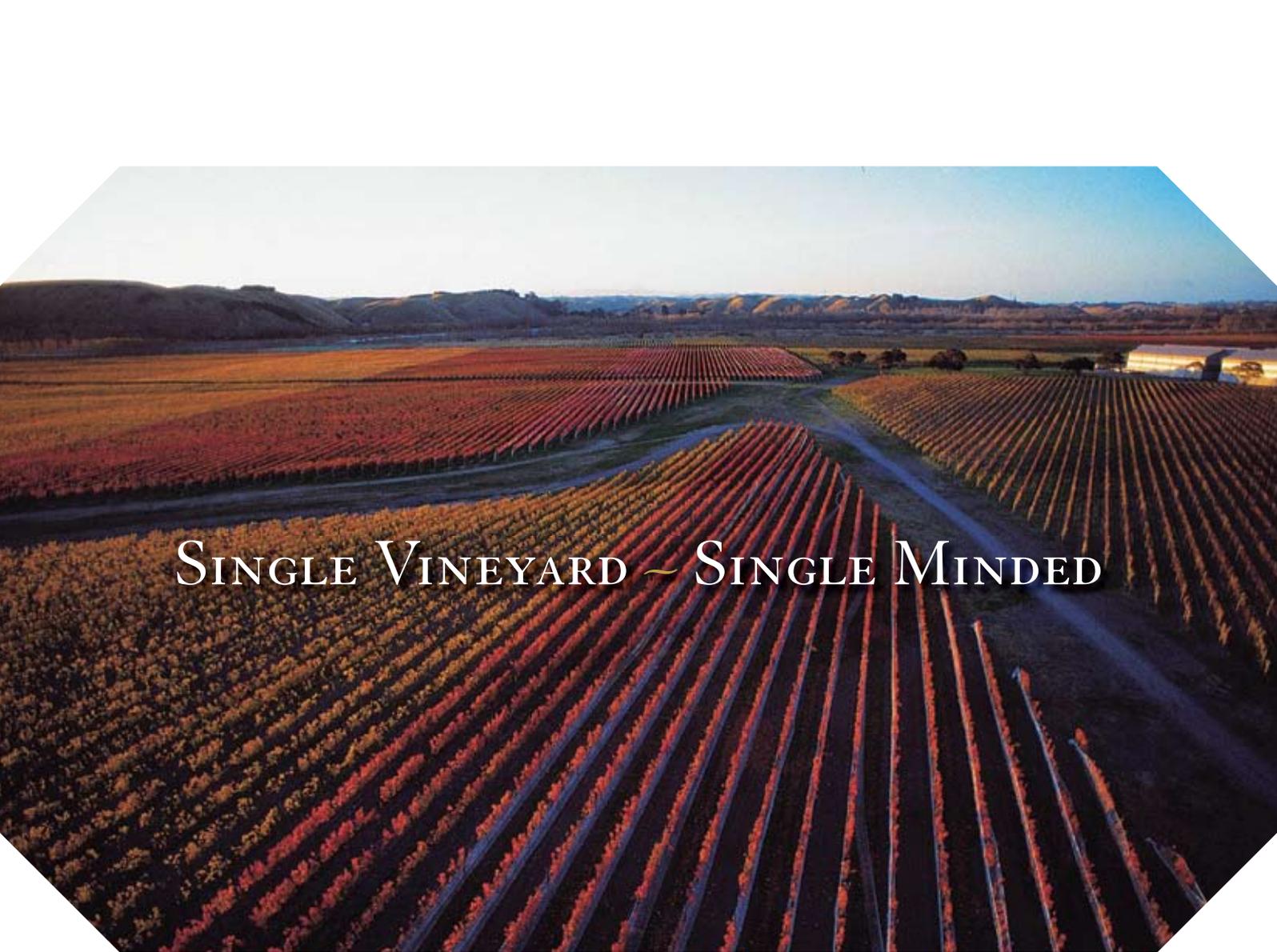
Serve Place 5 slices of avocado in the center of each of 6 plates. Place 5 pieces of hamachi over avocado and season the fish with olive oil, lemon juice, salt and pepper. Arrange the heart of palm and celery leaves evenly over the fish and spoon the sauce around the plate and on top of the fish. Drizzle with additional mustard oil and serve immediately.



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GOURMET COLLECTION

Laurent Tourondel's good friend and renowned pastry chef and chocolatier François Payard has teamed up with Miami-based Karen Lawrence of DecoCandles to introduce a new line of soy-blend candles. Sampling many of his signature desserts from around the world, François and Karen chose four of his sweet recipes as inspiration in creating the Gourmet Collection, which is sold in many of François Payard's bakeries.

The **Pear & Spices Candle** is inspired by the Papa Payard Tart, a recipe passed down from François's grandfather. This delicious tart is made with a brown-sugar rolled dough and fresh pears, which is then baked to perfection.

The **Cranberry Compote Candle** takes its inspiration from François's famous Thanksgiving Pie that is filled with cranberries, pears, apples, and hazelnuts.

For the **Chestnut Soufflé Candle**, François was inspired by *marrons glacés*, candied chestnuts glazed with sugar icing, which is one of his favorite holiday creations.

For the **Lemon Biscotti Candle**, François had in mind the lemon gateau roulé: a rolled cake made of almond sponge, filled with lemon curd and lemon mousse, then topped with candied lemon peel and crystallized almonds.

These incredible dessert candles are available at François Payard's locations around the world. For more information on DecoCandles, visit www.decocandles.com.

HAUTEMIXOLOGY

THE BLOOD ORANGE CAIPIRINHA

2 oz Leblon Cachaça

1 blood orange

1/4 lime

1 tsp superfine sugar
or 1/2 oz simple syrup

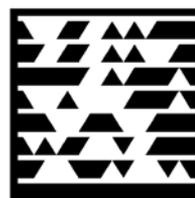
ice



Cut the lime into two wedges. Cut the blood orange into equal parts. Muddle the lime, blood orange, and sugar in a shaker. Fill the shaker with ice and add cachaça. Shake vigorously. Serve in a rocks glass. Garnish with a blood orange slice.

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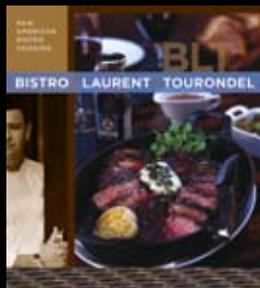
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LAURENT TOURONDEL PUBLICATIONS



Bistro Laurent Tourondel: New American Bistro Cooking

By Laurent Tourondel and
Michele Scicolone

Forward by Eric Ripert

Signature BLT recipes simple enough for the home cook alongside Laurent Tourondel's family favorites and dishes inspired by his culinary travels.

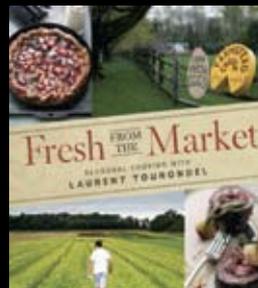


Go Fish: Fresh Ideas for American Seafood

By Laurent Tourondel and
Andrew Friedman

Foreword by Daniel Boulud

At last! Here is the fish cookbook for home cooks looking to create elegant, flavor-rich meals without a lot of fuss.



Fresh from the Market: Seasonal Cooking with Laurent Tourondel

By Laurent Tourondel and Charlotte
March

Foreword by Jean-Georges Vongerichten

In Fresh from the Market, Chef Laurent Tourondel presents fantastic recipes for seasonal, farmers'-market cooking year-round.



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